Vegetable delights for the table

Egg Plant Parmesan

2 tbsp. margarine
1/2 c. chopped onion
1 clove garlic, crushed
1/2 tsp. salt
1/2 tsp. basil leaves
1 tsp. salt
1/2 c. salad oil
1 large egg plant
1/2 pkg. (8 0z. mozzerella cheese
1 (1 lb.) can undrained tomatoes
1 (8 oz.) can tomato sauce
1 tbsp. sugar
1 tsp. oregano leaves
1/4 tsp. pepper
1 1/2 lb. ground beef
1/2 tsp. parmesan cheese
1/8 tsp. pepper

In hot margarine in sauce pan, saute onion and garlic until onion is golden brown. Stir in tomatoes, tomato sauce, sugar, salt, oregano, basil, and pepper. Bring to boil. Reduce heat and simmer uncovered for 10 minutes.

Wash egg plant and cut cross wise into 1/2" slices. Combine flour, salt, and pepper. Use to coat egg plant. In 2 tbsp. of oil in skillet, saute egg plant slices a few at a time. Add more oil as needed. Set slices aside as they become brown. Shape ground beef into 8 patties about 1/2" thick. Broil 4" from heat, 5 minutes on each side. Spoon half of sauce into 13x9x2" baking dish. Layer egg plant and meat in dish. Spoon on remaining sauce. Sprinkle with parmesan cheese. Top with sliced mozzerella cheese and bake. Makes 8 servings.

Submitted by:
Carole Abernathy

Macaroni Pie

4 eggs
1 box elbow macaroni
1 can milk
Cheddar cheese

Boil macaroni, then beat eggs, milk, salt, pepper, minced onion, together put layer of macaroni in dish, grate cheese and spread layer of cheese over macaroni, then pour liquid over macaroni and cheese. Macaroni, cheese, liquid. Macaroni, cheese, liquid. Continue this process until dish is filled. Cook at 350 degrees for about one hour, or depending on how deep dish is.

Submitted by:
Peggy Staples

Corn Pudding

*1 can cream style corn
1 cup sugar plus 2 T. flour—blend together
4 eggs
1 1/2 cups milk
pinch of salt
3/4 stick butter, melted
vanilla to taste

Mix all ingredients together in blender or using a electric mixer. Bake in 1 1/2 quart ungreased casserole dish at 350 degrees for 1 hour.

*If using blender, whole kernel corn works fine.

Submitted by:
Faye Stratten

Macaroni & Cheese

1 cup macaroni
2 cups milk
1 stick butter (melted)
3 eggs
2 cups shredded cheddar cheese

Cook macaroni, then add milk, butter and eggs. Place above macaroni mixture in greased casserole dish. Sprinkle with cheese.

Cook uncovered in 350 degree oven for 30 minutes.

Submitted by:
Alice M. Yeatts

Quick and Easy Potato Vegetable Chowder

4 diced bacon slices
2 chicken bouillon cubes
10-oz. pkg. frozen mixed vegetables
1 Tbsp. instant minced onion
3 1/2 cups boiling water
2/3 cup undiluted evaporated milk
2 cups instant mashed potato flakes

Fry bacon until crisp. Drain and reserve. Add bouillon cubes, mixed vegetables and onion to boiling water. Boil gently 5 minutes or until vegetables are crisp-tender. Stir in evaporated milk, potato flakes and reserved bacon. Add additional water or milk until you reach desired thickness. Heat to serving temperature.

Submitted by:
Gail Austin

Pass 'n Cheese

Prepare 24 hours ahead!
6 tbsp. mayonnaise
juice of 1 lemon
1 small onion, finely minced OR 2 Tbsp. minced chives
2 cups frozen peas (do not thaw)
1 cup Swiss or Cheddar cheese strips
salt and pepper
2 cups lettuce torn into bite-size pieces
8 slices crisp crumbled bacon

24 hrs. before serving, combine mayonnaise, lemon juice, onions, frozen peas, and cheese strips in bowl. Stir well, add salt and pepper; cover - refrigerate.

Before serving, add lettuce and bacon, toss well and taste–(add more salt if needed.) Yield: 6 servings.

Submitted by:
Ann Couch

Main Course Cabbage soup
(Serves 8 to 10)

1 lb. ground chuck beef
1 med. onion, chopped
1/2 cup diced celery
1/2 green pepper, chopped
2 tablespoon oil
2 tablespoons salt
2 tablespoons sugar
1/4 teaspoon pepper
1/2 teaspoon paprika
1 (28 oz.) can tomatoes
2 (6 oz.) can tomato paste
4 cups hot water (see below)
2 beef bouillon cubes
2-4 chili peppers (optional)
3 tablespoons chopped parsley or parsley flakes
2 cups raw potatoes, diced
1 cup raw carrot, diced
6-7 cups coarsely chopped cabbage, packed (Approximately 1 small head)

In very large soup pot saute ground beef, onion, celery and green pepper in the oil until redness is gone from meat. (Break meat up with fingers, then chop at it all the time it is sauteing).

Add remaining ingredients except cabbage and combine thoroughly. Simmer uncovered for 1 hour, stirring occasionally. Fish out the chili peppers if used.

Add cabbage, combine and simmer covered 1 hour longer.

Note: If soup is too thick for your taste, add 1 or 2 cups hot water.

Serve generous amounts in large soup bowls with rye bread.

Submitted by:
Chris Greever

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Favorite breads for the holidays

Quick and Easy Rolls

1 pkg. dry yeast
1/4 cup warm water
1 tblsp. sugar
4 cups flour
1/3 cup sugar
1 tsp. salt
1/4 cup shortening
1 unbeaten egg
1 cup warm milk or water

Dissolve yeast in 1/4 cup warm water and 1 tblsp. sugar. Sift flour 1/3 cup sugar and salt together. Mix shortening into flour mixture and add egg, yeast mixture and milk (or water). Mix well. Put into a greased bowl, let rise until doubled and make into favorite shaped rolls. Let rolls rise and bake in 400 degree oven for 20 minutes. (You do not have to use egg.)

Note: You can make whole wheat rolls by using 3 cups white flour and 1 cup whole wheat flour.

Submitted by:
Bertha W. Jones

Mexican Cornbread

1 c. self-rising cornmeal
1/4 t. red pepper
1/2 c. chopped pepper
1/4 c. vegetable oil
2 eggs, beaten
1/4 t. salt
1/2 c. chopped onion
1/2 c. cheddar cheese
1 c. milk
1 (8 3/4 oz.) cream style corn

Combine ingredients mixing well. Spoon into greased baking pan. Bake at 450 degrees for 20-25 minutes.

Submitted by:
Robin Harvey

Pumpkin Bread

2 2/3 cups sugar
2/3 cup butter
2 cups pumpkin (pie filling)
4 eggs beaten
3 1/3 cups flour
2 teaspoon soda
1/2 tsp. baking powder
1 1/2 teaspoon salt
1 teaspoon cloves
2 teaspoons cinnamon
1 teaspoon pumpkin pie spice or (all spice)
1 teaspoon nutmeg
2/3 cup water
1 1/2 teaspoon vanilla
1 cup nuts
1 cup white raisins, optional

Grease pans, cream sugar and butter, add pumpkin and eggs - combine all dry ingredients and vanilla and add along with water. Mix well. Add nuts. Put into 4 small loaf pans. Bake at 350 degrees for 45 to 55 minutes. Yields 4 small loaves. Freezes well. Warm and slice to serve.

TOPPING...
1 pkg. (8 oz.) cream cheese
2 tablespoons sour cream
3 tablespoons (or to taste) confectionery sugar.

Combine ingredients and spread on sliced bread if desired.

Submitted by:
Chris Greever

Mayonnaise Biscuits

1 c. self-rising flour
1/2 c. sweet milk
2 Tbsp. mayonnaise

Mix all ingredients until moist. Do not overbeat. Fill 6 greased muffin cups. Bake in preheated 350 degrees oven for 20 minutes, or until brown. Serve hot. Recipe may be doubled.

Submitted by:
Carole Abernathy

Angel Biscuits

5 cups unsifted flour
1/4 cup sugar
3 teaspoons baking powder
1 teaspoon soda
1 teaspoon salt
1 cup shortening
1 pkg. dry yeast
2 tablespoons warm water (or more)
2 cups buttermilk

Sift dry ingredients together, cut in shortening. Dissolve yeast in warm water, add buttermilk to mixture. Mix well. Turn out on lightly floured board. Add more flour if needed. (Use at once or freeze) Cut and dip in melted butter. Bake at 425 degrees for 15 minutes.

Submitted by:
Anne Weakley

Angel Flake Bread

5 cups self-rising flour
1/3 cup sugar
3/4 cup Crisco
2 yeast cakes dissolved in 1/3 cup hot water
2 cups buttermilk

Cut Crisco into flour and sugar mixture. Mix in yeast and enough buttermilk to make a stiff dough. Roll our and cut into biscuits and bake or store in refrigerator for several days. Bake at 400 degrees for 15 minutes.

Submitted by:
Bertha W. Jones

Sweet Potato Bread

1 cup mashed sweet potatoes
1/3 cup sugar
1/4 cup melted shortening
1 cup flour
3 tsp. baking powder
1 teasp. salt
1/4 cup water

Mix all ingredients until smooth. Add extra flour to make a soft dough. Knead until smooth. Roll out dough and cut with a biscuit cutter. Place on greased pan. Bake at 375 degrees for 25-30 minutes. Makes one dozen.

Submitted by:
Frances Abbitt

Anytime Yeast Rolls

1/4 cup melted butter or margarine
1 tsp. salt
1 egg (beaten)
3 1/2 cups flour
1 pkg. dry yeast
1/4 cup warm water
1 cup milk (warm works better)
1/4 cup sugar

Dissolve yeast in warm water in a medium bowl. Add milk, sugar, butter, salt and egg. Stir in flour. Turn out on flour-covered surface and knead lightly; will be a soft dough. Place in a greased bowl and cover. Let rise until double (about 1 hour). Remove from bowl, punch down, and knead lightly. Form into desired shapes – cresent, Parker House, pan rolls, cloverleaf, etc. Let rise for 30 minutes. Bake at 400 degrees for 10-15 minutes. For a glazed appearance, brush with a

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Vegetable dishes

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Sweet Potato Casserole

3 cups cooked mashed sweet potatoes
3/4 cup sugar
1/4 cup milk
2 eggs
1 tsp. vanilla
1/2 cup butter (melted)

Mix all ingredients together. Put in baking dish. Cover with following:
TOPPING....
1 cup chopped pecans
1 cup brown sugar
1/2 cup flour
1/2 cup butter (melted)

Mix and spread over above mixture. Bake for 25 minutes at 350 degrees.

Submitted by:
Gail Austin

Scalloped Pineapple

1 lg. can and 1 med. can of pineapple chunks
1 1/2 c. gratted cheese
1/2 c. all p: flour
1/2 c. sugar
Sprinkle salt

Combine juice with sugar and flour. Add remaining ingredients and bake at 350 degrees for 35-40 minutes.

Submitted by:
Anne Weakley

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